



TEN MILE HOUSE

re-est. 2014

STARTERS

ANGRY SHRIMP 17 GF

five shrimp in spicy tomato garlic sauce, served over polenta cake

CAULIFLOWER BUFFALO BITES 12 V

buttermilk fried cauliflower tossed in buffalo sauce with ranch for dipping

SPINACH ARTICHOKE DIP 12 V

served with homemade pita chips, dusted with parmesan cheese

PEPPER JACK V

STUFFED TATER TOTS 10

roasted shallot & balsamic infused ketchup
*add chili & cheddar cheese 3.00

SMOKED BRISKET & PORK SHOULDER CHILI

sour cream, pico de gallo
cup 7 | bowl 10

SMOKED CHICKEN WINGS 15

choice of TMH bbq sauce or buffalo sauce house made ranch

SWEET POTATO PUCKS 10 V

smoked mango butter, bbq sauce, and hatch chile salt

AHI TUNA WONTON 18

Mango jicama salsa, avocado, teriyaki sauce

SALADS

+ add · shrimp (2.00 each) · bacon 3.50 · chicken (grilled or smoked) 6.00 · brisket 9.00 · salmon 13.00

SEARED ROMAINE V

roasted corn, tomato, shaved parmesan, avocado vinaigrette
half 8 | full 15

GRILLED SALMON OR TUNA 24 GF

mixed greens, asparagus, artichokes, tomatoes, fingerling potatoes, feta, lemon garlic vinaigrette

BEET AND VEGGIE SALAD 15 V GF

roasted beets, grilled vegetables, arugula, walnuts, feta cheese, cranberry vinaigrette

THE SOUTH BY NORTHWESTERN 16 V GF

roasted sweet potatoes, pepitas, roasted corn, avocados, pepperjack cheese, grape tomatoes, cornbread croutons, mixed greens, sherry vinaigrette

KINDA' LIKE-A WALDORPH 19

grilled chicken, bacon, goat cheese, red grapes, apples, red onion, spiced walnuts, raisin bread croutons, arugula and spinach, cranberry vinaigrette

SANDWICHES

Served with french fries or creamy coleslaw. Sub any other side for 3.00
Sub gluten free bread +2.00

SEE OUR SMOKED SECTION FOR OTHER SANDWICH OPTIONS

MILE HIGH CLUB 17

house smoked turkey, bacon, avocado lettuce, tomato, mayo on whole wheat

SOUTHWEST CHICKEN SLIDERS 16

pickled red onion, green chili mayo, brioche bun

CRISPY GRILLED CHEESE 15 V

white cheddar, mozzarella, gruyère, provolone crust, country bread

TMH PRIME BURGER 17

lettuce, tomato, onion, pickle, smoked tomato aioli, brioche bun (or Texas Toast upon request)
+ add cheese 2.00

BUTTERMILK FRIED CHICKEN 16

pickled onions, horseradish coleslaw, tomatoes, green chili mayo, brioche bun

BEET AND VEGGIE BURGER 14 V

beets, mushrooms, quinoa, oats, and hominy with lettuce, tomato, onion, smoked tomato aioli, brioche bun

ENTREES

GRILLED SALMON 28

corn risotto, grilled asparagus, smoked tomato aioli

VEGETARIAN CHILI RELLENOS 18 V GF

roasted poblano stuffed with pepper jack, chihuahua, veggies, and quinoa.
lettuce, pico de gallo, sour cream, spicy tomato garlic sauce.

PORK CHOP 20 GF

8 oz bone in pork chop, sauteed spinach, mashed sweet potatoes, and cranberry apple compote

CHICKEN VESUVIO 21 GF

roasted half chicken served with potatoes, english peas and housemade Visouvio sauce

PASTA ARRABIATA 18 V

bucatini, grilled vegetables, spicy arrabiata sauce, fresh basil, Grana Padano cheese

MAC DADDY 17 V

capatavi Merkt's and white cheddar sauce, finished with bread crumbs

SANDWICH AND ENTREE ADD ONS

· mushrooms or tomatoes 2.00 · bacon or grilled veggies 3.00 · smoked pork or chicken 6.00 · brisket 9.00

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness

V VEGETARIAN

GF GLUTEN FREE

..... WOOD FIRED PIZZAS

Our pizzas are individually hand-tossed and made to order. Pizzas are approximately 12" in diameter.

**** Available after 4:30 PM.**

WHITE PIZZA 18 V

mornay sauce, mozzarella, goat cheese, spinach, and artichokes

THAI CHILI PORK PIZZA 20

Housemade thai chili sauce, mozzarella, caramelized onions, pulled pork, bacon, and arugula

TMH 3.0 22

housemade bbq sauce, mozzarella, gruyere, caramelized onions, and slow smoked brisket

BUILD YOUR OWN 14

*includes sauce and one cheese

SAUCES

san marzano tomato
pesto
mornay
TMH bbq
garlic oil
thai chilichili sauce

CHEESE

2.00 per additional

shredded mozzarella
fresh mozzarella
french feta
goat cheese
gruyère

VEGGIES, ETC.

2.00 per item

roasted tomatoes
kalamata olives
arugula
roasted mushrooms
fresh spinach
seranno peppers
caramelized onions
roasted garlic
fresh basil
sweet peppers
spicy giardinara
artichokes (+ 3.00)

MEATS

4.00 per item

pepperoni
italian sausage
thick cut bacon
grilled chicken (+ 6.00)
pork shoulder (+ 6.00)
smoked brisket (+ 9.00)

SMOKED

Slow smoked, texas-style barbeque. This is the GoodStuff™!

SANDWICHES

Served with french fries or coleslaw. Upgrade your side +3.00 (see below)

Sub gluten free bread +2.00

BRISKET 19

brioche bun
housemade bbq sauce

ITALIAN BEEF 15

house smoked prime italian beef
thinly sliced and piled high on an artisan roll
served with augoui, sweet peppers, and giardinara

PULLED PORK 16

brioche bun,
housemade bbq sauce

PLATTERS

Served with french fries & vinegar coleslaw

Upgrade your fries to a different side +3.00 (see below)

Sub gluten free bread +2.00

BRISKET 25

PULLED PORK 20

RIB TIPS 16

SMOKED RIBS

Served with french fries & vinegar coleslaw

Upgrade your fries to a different side +3.00 (see below)

HALF SLAB 23 GF

FULL SLAB 34 GF

SMOKED SAMPLER 30

rib tips, brisket, pulled pork,
texas toast, and spicy sweet pickles

..... SIDES

MASHED SWEET POTATOES 7 V GF

CORN RISOTTO 7 V

GRILLED ASPARAGUS 8 V GF

MAC AND CHEESE 7 V

CREAMY COLESLAW 5 V GF

SAUTEED SPINACH 7 V GF

GRILLED VEGGIES 7 V GF

FRENCH FRIES 6 V

CARMELIZED CAULIFLOWER MP V

pistachio gremolata

..... DESSERTS

CHOCOLATE CARAMEL CAKE 9 V

chocolate cake, salted caramel,
chocolate frosting

APPLE CRISP 8 V

roasted apple, cinnamon streusel,
caramel, Homer's vanilla ice cream

CHOCOLATE BROWNIE 7 V GF

chocolate sauce, chocolate chip
cookie, Homer's vanilla ice cream

HOMERS ICE CREAM 3.50 V GF

Ask server for flavor of the day
Scoop

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness

V VEGETARIAN

GF GLUTEN FREE

..... COCKTAILS

\$12 each

FRONT 9

bourbon, peachtree, iced tea

BACK 9

vodka, chambord, lemonade

CENTRAL ST SPRITZ

Aperol, Proccesco

TEN MILE BREEZE

gin, St. Germaine, grapefruit, basil

ETOWN MULE

Few bourbon, lime, simple syrup, ginger beer

TMH DAIQUIRI

Plantation rum, lime, simple syrup
flavors \$1

TMH MARGARITA

Corazon tequila, fresh lime, agave,
flavors \$1

..... VINO

RED

PINOT NOIR 13
Violet Hill, Santa Barbara, CA

SYRAH 11
Gassier, Rhone Valley, CA

CABERNET 12
CMS, Columbia Valley, WA

MALBEC 11
Fazzio, Mendoza Argentina

RED BLEND 12
CMS., Columbia Valley, WA

ROSÉ 11
Angels & Cowboys Sonoma Valley, CA

WHITE

SAUV BLANC 13
Mahi, Marlboro, CA

CHARDONNAY 11
Sisters Forever, Central Coast, CA

CHARDONNAY 15
Sandhi, Central Coast, CA

PINOT GRIGIO 9
Lagaria, Volano, Italy

VINHO VERDE 8
Twin Vines, Progutal

PRESECCO 10
Acinum, Verona, Italy

BUBBLY ROSÉ 12
Hogwash, California

..... SODAS

\$5 each

ABITA ROOT BEER
GOSLING GINGER BEER
HOUSEMADE LEMONADE

\$3 each

COKE, DIET COKE
7-UP, GINGER ALE
DR. PEPPER
50/50